



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Joe'Mar Hooper, MPA
Health Operations Administrator

www.milwaukee.gov/health

Frank P. Zeidler Municipal Building, 841 North Broadway, 3rd Floor, Milwaukee, WI 53202-3653 phone (414) 286-3521 fax (414) 286-5990

Routine Food Reinspection #2

GMRI, INC.

7/28/2015

THE OLIVE GARDEN ITALIAN RESTAURANT #1443
8531 W BROWN DEER RD
MILWAUKEE, WI

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Fee Amount:
\$213.00

CDC Risk Code Factor Violation(s)

Code Number	Description of Violation	Correct By
CDC Risk Violation(s):	0	

Good Retail Practice Violations(s)

Code Number	Description of Violation	Correct By
3-501.16	Upon entering it was noted that the garlic and oil was sitting out. Garlic and oil was at 54F and roasted garlic at the cookline was out at room temperature at 52.3. Items were placed on ice. COS Potentially hazardous food must be held cold at 41 degrees or below.	8/4/2015
3-502.12	You currently have a HACCP plan for ROP which includes documenting all the cooling temperatures. Temperatures are not being consistently documented. Review procedure with the staff and document all cooling temperatures as required by your HACCP plan.	8/4/2015

Good Practice Violation(s): 2

Total Violations: 2

Notes:



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Inspector reviewed products today under going cooling according to HACCP plan. Log sheet is not filled out after the first shift employee leaves. Chicken gnocchi soup 49F. Voluntarily disposed of.

Roasted garlic cloves with oil and tomato mixture were at 58.2F at the cookline. Disposed. Suggest precook and chill the day before and make sure pans touch the ice water.

Active managerial control needs to take place concerning the HACCP plan for ROP. Next step is creating a Risk Control Plan or eventually revoking the ROP HACCP plan if it cannot be done safely.

Fee assessed. kg

On 7/28/2015, I served these orders upon GMRI, INC. by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature